

SIMPLEMENT  AUDACIEUX

# LOUIS DE SACY

CHAMPAGNE

A VERZY - FRANCE

## Cuvée Inédite Grand Cru Blanc de Blancs

100 % Chardonnay

Base 2013

Verzy

Dosage 2 g/l

The Champagne displays a fluid and luminous pale yellow-gold colour, with silvery lemon-yellow highlights. It is crossed by fine and vivid bubbles providing for a delicate collar. The visual sensation indicates both freshness and full of nuances.

The first nose evokes notes of heart of lemon, apple, mint leaf, fresh liquorice, with mineral smells of iodine and chalk rocks. When aerated it evolves towards fragrances of acacia, mimosa and linden, with notes of verbena, peach, yellow grapefruit, fresh grape, pear, fresh almond, and tones of bun and anise.

The approach in the palate is frank and fresh with a creamy and melted effervescence. The Champagne develops pulpy and crunchy matter, sustained by a tense acidity reminding those of lemon. The middle mouth is orchestrated by a pure chalk minerality that provides saltiness, a good length and a specific tactile feel on the tongue. The perfect dosage strengthens balance of fine structure and refinement of fruity flavors. The finish expresses melting texture which fine chalk release iodine sea spray.

**Cuvée Inédite** is a Champagne combining freshness and concentration, with the refinement of a Grand Cru. Enjoy your Champagne in a curved flute glass with an ideal tasting temperature from 9 to 14°C (48,2 to 57,2°F) with the following food pairings:

Oysters n°2 or n°3  
Carpaccio of scallops and caviar  
Cubes of raw salmon and drops of olive oil with yuzu  
Tartar of scallops and salmon with coriander, lemon and fruity olive oil  
Crab and avocado tartar, lemon and cubes of green apple  
Prawns tartar, crustaceous cream with tarragon  
Minced oysters, nori and lemon sorbet  
Soup of cockles and chicken broth, fish fumet and dill  
Grilled prawns with fennel seeds  
Cassolette of bass, salmon and crayfish, Champagne sauce  
Grilled back john dory, potatoes baked with clams juice and saffron  
Steam cooked back of cod with green lemon, espuma of butter and lemon  
Grilled Turbot and sweet turnips  
Fried pan foie gras and cabbage broth with Lapsang Souchong tea  
Goat cheese and Champagne jelly...

